

DRAWING BOARD

Designers Pia Rosling and Mark Brook have created a family-friendly open-plan kitchen for a four-bedroom home in the Peak District

Words: Hayley Gilbert

THE CLIENTS

Sylvia and Bernard McDonald and their chocolate Labrador Carrot live in a four-bedroom detached house in the Peak District. They've recently built a sizeable extension into which they want to install a new kitchen, dining area and casual sitting area – there is a more formal living room next door.

THE BRIEF

"We entertain regularly and would like a kitchen-dining-living space that we can enjoy with our guests," says Sylvia. "My brother and sister-in-law live nearby and are regular lunch and evening guests, so we want somewhere we can linger comfortably over drinks and dinner. Plus, their two children and their families often gather at our house – so we need a space that works well for up to 13 people. With children running around, the space needs to flow but have definite boundaries between the working and sociable areas of

THE SPACE

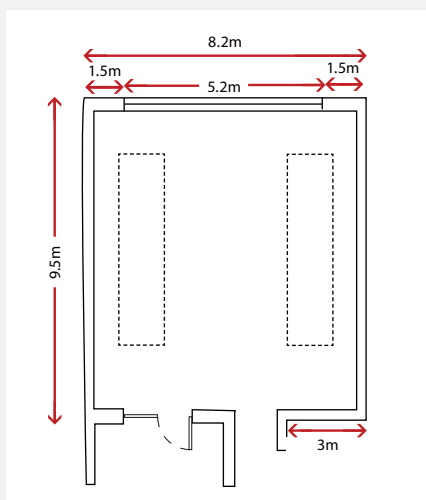
The Crittall doors open up onto a terrace and gardens that face south west and have fabulous views of the hills beyond. The space is lovely and light, as there are two large rooflights either side of the extension. The wishlist includes a range cooker, large fridge-freezer, space for a larder, a dishwasher, plenty of prep space, a separate sink with filter or boiling-water tap, and a large dining table that can extend to seat the whole family. "We don't want old-fashioned cabinetry," stresses Sylvia. "We'd like some grey, white, or black in the design and we're not fussed about having an island with breakfast bar. Most important to us is having good value for money and a design that we can enjoy with our family for years to come." ▶

THE BUDGET

£80,000, including installation.

the kitchen. We would also like a good flow between kitchen and garden."

Fairly open in terms of style, the couple are modern in their outlook and want a kitchen that will work well with the wall of glazed Crittall doors. They also love bright colour and would like it to be reflected in the design somewhere. "We might be getting on, but we don't want an old person's kitchen," says Bernard. "I like to cook, so some hardwearing surfaces would be welcome – perhaps some stainless steel on the worktops."



SOLUTION ONE

PIA ROSLING, SOLA KITCHENS



Pia Rosling is design director at Sola Kitchens, a London-based design studio offering authentic Scandinavian designs in both modern and classic styles. Pia has over 15 years' experience and a background in interior design and the arts.

SOLUTION TWO

MARK BROOK, MCCARRON & CO



Mark Brook is creative director for McCarron & Co, designers and makers of fine, bespoke luxury furniture. McCarron & Co was established in 2009 and specialises in creating beautiful kitchens.

YOUR PROJECTS

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SOLUTION ONE

PIA ROSLING, SOLA KITCHENS



“Sylvia and Bernard will find they are able to quickly transform the room, from a kitchen-diner to a generous lounge, and that any mess can simply be hidden away until the end of the evening.”

“Sylvia and Bernard’s new space has so much to offer in itself – my main consideration was to design a kitchen that complements the room’s many fantastic features,” explains Pia. “The plan revolves around the sources of light in the room, with both the kitchen and casual sitting areas lit by large skylights above, whilst plenty of space has been left in front of the Crittall-style doors to allow natural light to flood in. Furniture in a combination of vibrant Petronas blue-green and lively oak invite the Peak District into Sylvia and Bernard’s home and make for a warm, calming and friendly space to enjoy.”

“Both kitchen and dining areas have been designed in a linear form, so a clear division is created between each. A defined gangway towards the door provides ample space for comfortable movement about the room and into the garden. We also

made a generous allowance for seating, with plenty of room to perch at the island in a casual setting and a large formal dining space ready to host the whole family when required.

“The kitchen itself is partitioned into ‘pods’, creating separate areas that can be easily and neatly concealed behind a series of pocket doors. Sylvia and Bernard will find they are able to quickly transform the room, from a kitchen-diner into a generous lounge, and that any mess can simply be hidden away until the end of the evening.”

“A beautiful marble-effect composite worktop on the island offers both the luxury aesthetic of marble and practicality of a composite surface. Stainless steel surfaces around the sink and cooking areas will withstand the day-to-day wear associated with frequent cooking. Though they prove a bold juxtaposition to

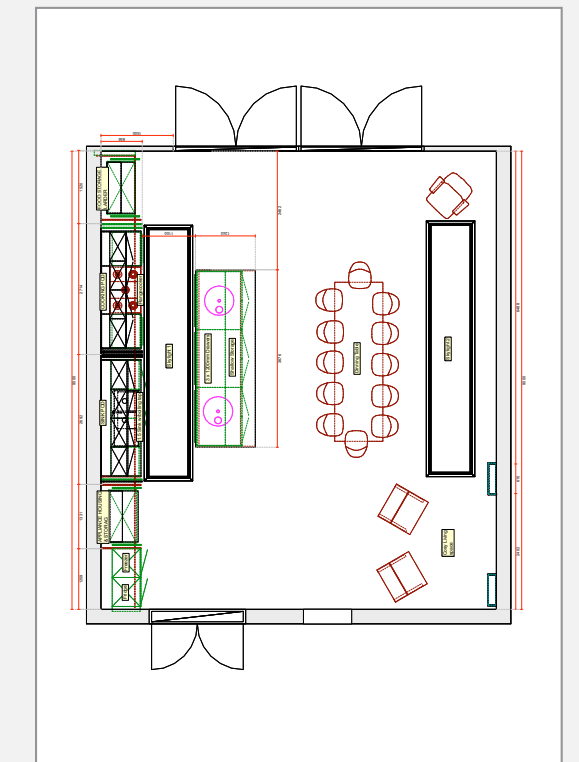
natural oak cabinetry, the steel worktops have a 30mm-tall front edge in oak to bring the two materials together and showcase an interesting mix of manmade and natural elements.

“Bernard enjoys cooking and does so regularly, so it was imperative to ensure the kitchen is every bit as practical as it is beautiful. A separate, integrated larder fridge-freezer accommodates Sylvia and Bernard in their need for a large volume of refrigerated and frozen storage. It will prove useful when they entertain guests – as will the large food larder, concealed behind pocket doors. A wide range cooker will allow Bernard to use up to six pots and pans simultaneously, and a generous sink can hold them all when it’s time to wash up.”

Sola Kitchens 020 3004 0898
or solakitchens.com



THE PLANS



SOLUTION TWO

MARK BROOK, MCCARRON & CO

“The overall floor area of the new extension is such an impressive scale – I was conscious of placing the kitchen layout in a location that kept the feeling of space but also anchored it to the room shape itself,” explains Mark.

“Sylvia and Bernard sound passionate about cooking and socialising with friends and family, and feeding up to 13 people on a regular basis meant careful consideration for all appliance choices. I centred the design around the robust Wolf range cooker, which is practically professional quality. It features powerful gas burners and a huge self-clean oven that offers multiple cooking options. To work in tandem, I would suggest the Miele combination steam and microwave oven, which is incredibly simple to use and very versatile. Even the warming drawer can be used as a slow cooker, which gives the couple a full complement of cooking options to hone their culinary skills.

“There is ample cooling capacity with a full-height fridge and freezer, as well as a separate wine cabinet incorporated into the island. I wanted the range cooker and matching extractor to make an impact on the back wall and therefore chose integrated fridge and freezer options to disappear and add to the flow of symmetry along the main cabinet run.

“The colour palette was chosen to tie in with the Peak District views through the Crittall-style glazed doors – the chocolate bronze hardware will work with the garden doors and has a cheeky reference to Carrot, the family’s chocolate Labrador!

“The Caesarstone quartz worktop was matched to the island in dark earthy tones, with wood bark and olive moss coloured veining to reference the local landscape – along with contrasting Sage Green and Kitchen Green paints. Although the island’s colour palette is quite dark, to give a sense of drama, the

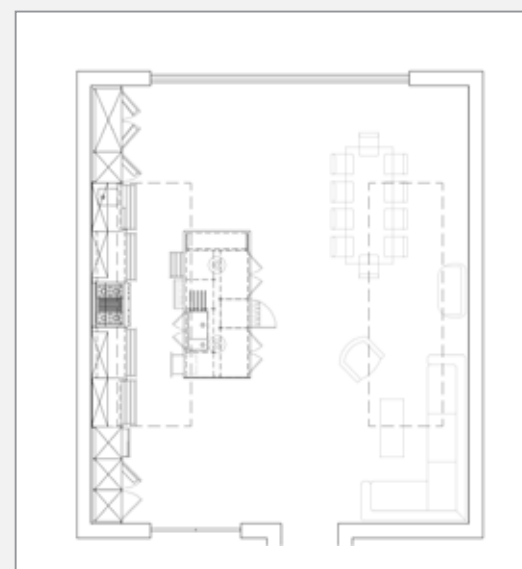
large rooflight above will help balance this out. The lighter quartz worktops either side of the range, with matching full-height splashbacks, prevent the long wall from looking too heavy, and the ribbed glass panels in the glazed wall cabinets above reference the Crittall styling. All wall cabinets are picked out in the island paint colour, to knit the design together.

“The new Quooker Flex tap on the main sink provides all options for boiling, filtered cold and hot, and cold water with a pull-out spray. By placing a prep sink by the fridge and double-door larder, two people can easily work together. There are also masses of drawers and cupboards to store everything needed in a kitchen of this size. The layout provides natural boundaries between the family socialising seating area, kitchen, and dining table located to take advantage of the views.”

McCarron & Co 020 7584 5736
or mccarronandco.com



THE PLANS



SOLUTION ONE



THE SPECIFICATIONS

Furniture	£38,400
Worktops and splashback	£18,960
Appliances	£8882
Sink and tap	£2095
Installation	£7680

Total **£76,017**

CONTACTS

All products are available through Sola Kitchens.

THE VERDICT

“Wow, we absolutely love this design,” reveals Sylvia. “It’s so clean and modern and really makes the most of the natural light flooding in from the Crittall doors. The colour scheme is simple enough to not look too fussy, but it oozes luxury and longevity and both Bernard and I are thrilled with it all. While we weren’t that

bothered about having an island initially, after seeing Pia’s design we actually rather like the idea now. It gives a good symmetry to the room and is so practical, with all the workspace and additional seating for all the family. I’d not considered pocket doors either, but this is such a great solution for keeping the room neat and

tidy. We both love the splash of colour, too. The zones are really practical with plenty of space for keeping the cooking, dining and TV areas separate. It’s a perfect blend of classic and contemporary style and is definitely something we would be able to appreciate and enjoy for many years to come.”

SOLUTION TWO



THE SPECIFICATIONS

Furniture	£31,585
Worktops	£15,248
Appliances	£30,546
Sink and tap	£2317
Lighting	£743

Total **£80,439**

CONTACTS

All products are available through McCarron & Co.

THE VERDICT

“Another stunning design,” says Sylvia. “We love this scheme too – it’s quite different to the other one, so it’s interesting to see how the two designers have each interpreted our brief. We love the colour that ties into our surroundings here in the Peak District; a lovely detail that really makes the furniture stand out yet blend in at the same time.

The cook of the house, Bernard, is over the moon with the idea of having the professional-standard range cooker and the built-in ovens, which offer us ample space for cooking when all our family comes to visit. There’s so much storage, too, which is great for all our food and small appliances, which we have far too

many of! We would definitely use the idea of a wall of framed photos – a great way to personalise the space and make it feel a bit more cosy. Another design that is so practical and luxurious while still appearing homely and warm. We’re so pleased with both designs – they have really given us plenty of food for thought.”

KBB